

Coconut Cream Pie

Creamy homemade coconut cream pie with graham cracker crust, rich coconut filling, and fluffy whipped cream topping. Perfect tropical dessert!

4h 35min
PREP

20 min
COOK

4h 55min
TOTAL

8
SERVINGS

Easy
DIFFICULTY

Coconut Cream Pie

Ingredients

- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 cup corn starch
- 3 cup milk
- 4 egg yolk
- 1 cup grated coconut
- 1 cup heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract

Instructions

- 1 Make the crust**

Preheat oven to 175°C (350°F). Combine 1 cup graham cracker crumbs with 1 cup sugar and mix well.
- 2** Add 1 cup melted butter to the crumb mixture and stir until it resembles wet sand that holds together when pressed.
- 3** Press mixture firmly into bottom and up sides of a 9-inch pie dish, creating an even layer. Bake for 10 minutes until lightly golden. Cool completely on a wire rack, about 30 minutes.
- 4 Prepare the coconut filling**

Whisk together 3 cups coconut milk, 1 cup sugar, and 2 tablespoons cornstarch in a medium saucepan until smooth with no lumps.
- 5** Cook over medium heat, whisking constantly, until mixture thickens and coats the back of a spoon, about 8-10 minutes. The mixture should bubble gently.
- 6** Remove from heat and whisk in 4 egg yolks one at a time until fully incorporated. Stir in 1 teaspoon vanilla extract.
- 7 Assemble and chill**

Pour hot coconut filling into cooled crust and smooth surface with a spatula. Press plastic wrap directly onto filling surface to prevent skin from forming.
- 8** Refrigerate for at least 4 hours until completely set and firm to touch.

9 **Make whipped topping**

Beat 1 cup heavy cream in a large bowl with electric mixer on high speed until soft peaks form, about 2-3 minutes.

10 Remove plastic wrap from pie and spread whipped cream evenly over filling. Garnish with toasted coconut flakes and serve immediately.

Tips

Temperature Control: Cook the filling over medium heat and whisk constantly to prevent scorching or curdling. If the mixture gets too hot too quickly, it can become lumpy.

Prevent Weeping: Press plastic wrap directly onto the surface of the hot filling before refrigerating to prevent a skin from forming and moisture from separating.

Toast for Flavor: Toast the shredded coconut in a dry skillet over medium heat until golden brown for a deeper, more complex coconut flavor in your filling.

Chill Completely: Allow the pie to chill for at least 4 hours or overnight before adding the whipped cream topping to ensure proper setting.

Whip Cream Fresh: Make the whipped cream topping just before serving for the best texture and appearance. Over-whipped cream can become grainy.

Clean Cuts: Dip your knife in warm water and wipe clean between cuts to achieve neat, professional-looking slices.

Room Temperature Eggs: Use room temperature egg yolks for easier incorporation into the filling mixture and smoother results.